

# henne.

local. seasonal. ethical.

## Sample Menu Only

Bread & Butter

Hand Dived Scallop, Blood Orange  
*Savarro, Soumah, Yarra Valley 2021*

Cornish Potato, Cider  
*Château Musar Blanc, Gaston Hochar, Ghazir 2016*

Chalk Stream Trout, Celeriac, Kholrabi  
*Rully Rouge 1er Cru, Domaine Jaeger-Defaix, Burgundy 2018*

Paddock Farm Pork Tenderloin, Puy Lentils, Morels  
*Brunello di Montalcino, 'Martoccia',  
Luca Brunelli, Toscana 2013*

*Kingstone Dairy Cheese,  
Pear Chutney, Celery Seed Cracker  
(£10.00 Supplement)*

Poached Rhubarb & Sorbet  
*Sauternes 2eme Cru Classé, Château Doisy-Védrières,  
Barsac 2005*

Chocolate Cake, Banana, Miso  
*Tannat, 'Alcyone', Pablo Fallabrino, Atlantida NV*

*Tasting Menu £70 per person  
Drinks Pairing £55 per person*

A discretionary 12.5% service charge will be added to your bill.